#### What Can I Do?

### Follow a few simple steps to help prevent sewer backups:



- Pour cooled fats, oils and grease into a covered, disposable container and throw it into your garbage. Never pour fats, oils or grease down sink drains or toilets. COOL IT, CAN IT & TRASH IT.
- 2. Soak up remaining fats, oils and grease with a paper towel and dispose with your food and yard waste.



- 3. Before you wash dishes, scrape food scraps from your plates, pots, and pans into your food and yard waste cart. See back panel for additional information.
- **4.** Avoid using your garbage disposal. Use sink strainers to catch any remaining food waste while washing dishes.
- 5. Perform regular sink drain maintenance by mixing one-half cup each of baking soda and white vinegar and pouring it down the drain. Wait 15 minutes, then flush thoroughly with very hot water. Do not use method if a commercial product was recently used to remove the blockage.





# Here is how you dispose of food scraps.



#### Food scraps includes:

- Fruit, vegetables, bread, pasta, grains
- · Eggshells, nutshells
- Coffee grounds, filters, tea bags
- Meat, fish, shells and bones
- · Milk, butter and cheese

#### **Food-soiled paper includes:**

- Paper towels & napkins (kitchen only)
- Paper plates (uncoated only)
- Food-soiled newspaper
- Greasy pizza boxes
- Shredded paper
- Paper bags (uncoated) with food scraps

Remember: Left over cooking grease goes in the trash.

#### **COOL IT, CAN IT & TRASH IT.**

For more information, contact (206) 684-3000 or visit us at www.seattle.gov/util/



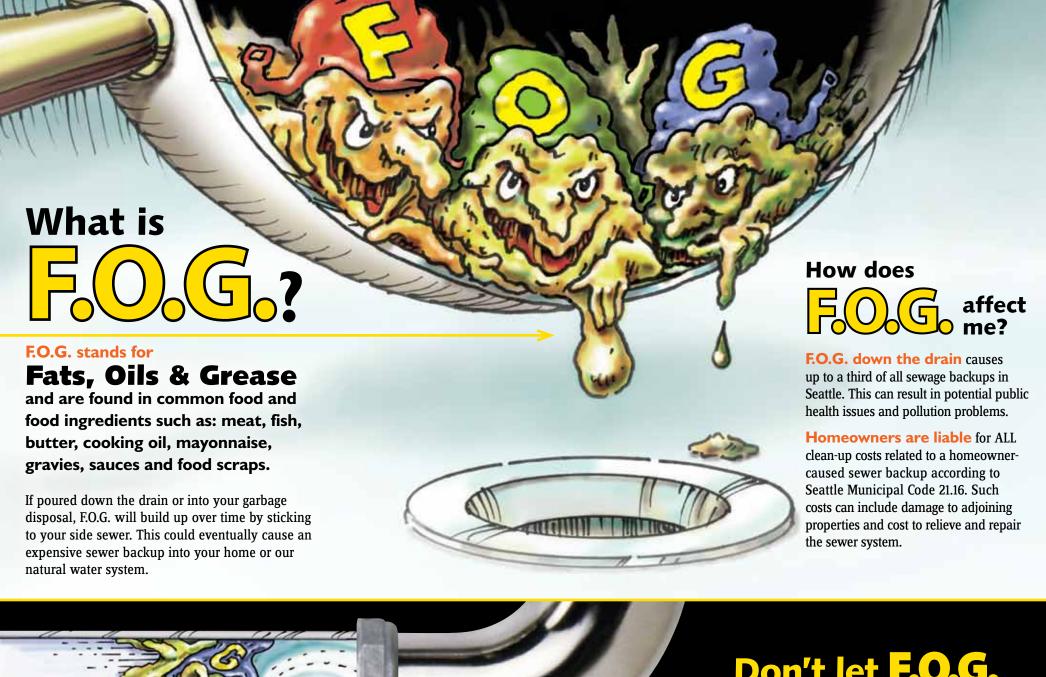
FOOD

YARD

## Keep Fats, Oils & Grease Out of Your Drain!









Don't let F.O.G. clog your drain.